



As part of our vision to be a positive force for change, we've produced a series of factsheets to help our customers better understand sustainability issues, and what we're doing about them.

Overview

'Circular economy' is a term coined by the Ellen MacArthur Foundation, describing a system where we ultimately avoid/minimise waste. We do this by thinking about every stage in the supply chain:

- **Minimise raw material inputs**
by using less in the first place / renewables / recycled inputs / repurposed waste
- **Keeping resources in use longer**
by devising ways of making the most out of resources before they become 'waste'
- **Closing the loop**
instead of the bin / landfill, how can we prevent what would ordinarily become waste, from becoming waste?
- **Regenerating**
how do we replace what we've used / help keep the planet productive and healthy?
- **Technology**
how we use tech to keep track of assets so that they don't get lost in the system and we can keep on using them.

What's the problem?

We're all very used to 'linear' consumption – i.e. a straight line. We extract raw materials, process them, manufacture something, consumers then use it, then usually it becomes waste, or gets recycled (with mixed success and sometimes a drop in quality).

At the start of the supply chain, this is depleting the planet's resources faster than they get regenerated, and at the end of the supply chain it's creating mountains of waste.

And at each stage in between, we're emitting too much greenhouse gas and generating pollution. It's not sustainable. So the challenge is to think about how we can use resources more effectively – i.e. in a more circular way.

Our targets and plans

Food production and consumption will always be essentially a straight line (linear) BUT the good news is that we can introduce circular ways of using resources at all stages of foodservice.

We've been running workshops on circular economy with key teams in the business to upskill employees in this area and help them think differently.

We've already got several examples:

- Redistributing food to Fareshare (we're a Leading Food Partner for the third year running)
- Introducing 4-door cages to eliminate the need for plastic wrap
- Encouraging customers to get their waste cooking oil collected by Olleco, for biofuel
- Aligned to the objectives of the Plastics Pact, so driving greater recyclability in plastics
- We use refurbished parts in our trucks, thanks to the 'Green parts' scheme

Our Vision

To be the best foodservice provider
and a positive force for change
because we care about...

OUR PEOPLE

OUR PLANET

OUR CUSTOMERS

OUR COMMUNITIES

OUR PRINCIPLES

Our targets and plans cont'd...

- Harvesting rainwater and using 'grey' water for truck wash, at some of our depots

What can you do?

There are so many areas that can be tackled:

- **Waste streams**
Is guidance clear about how and where to dispose of food-to-go packaging? It's increasingly complex, as plastic should be recycled, Vegware needs its own industrial composting waste stream, biodegradables should go in general waste.
- **Food waste avoidance**
Can you donate (to charity) or resell edible food (e.g. via Too Good to Go apps)
- **Plate waste**
Do you offer customers the chance to take leftovers home?
- **Influencing consumer behaviour**
Can you incentivise the use and return of reusable cups?
- **Avoid over fished species on your menu**
Avoid anything rated 4-5 by MCS, as this means the species is at high risk, due to being fished at a faster rate than it can regenerate
- **Try and buy products with accreditations**
Whether it's produced by a supplier with a B-Corp accreditation, organic, Rainforest Alliance, or many others, an accreditation usually indicates that the product has been produced more sustainably than its non-accredited equivalents

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